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TITLE : XANTHAN GUM-CONTAINING FLUID FOOD

ABSTRACT : PROBLEM TO BE SOLVED: To obtain the subject food useful for persons suffering from disorders in swallowing functions such as a soft drink or a soup capable of being uniformly mixed simply by directly adding thereof to a liquid food and stirring the resultant mixture in order to make the liquid food viscous and imparting a moderate viscosity thereto by including a specific highly viscous xanthan gum therein.

SOLUTION: This food is useful as a fluid food for persons suffering from disorders in swallowing functions and contains (B) a highly viscous xanthan gum capable of manifesting 4,000-25,000 Pa.s viscosity (η) measured by using a Brookfield type viscometer at 25°C temperature and 6 r.p.m. rotational frequency when converted into (A) an aqueous solution at 0.5 wt.% concentration expressed in terms of the xanthan gum concentration (preferably the one capable of reducing the viscosity η by $\geq 3,000$ mPa.s when further heating the aqueous solution A at 120°C for 3 h). For example, the gum B is prepared by heating the xanthan gum having ≤ 50 wt.% drying loss when dried at 105°C under atmospheric pressure for 5 h in an inert solvent without dissolving the xanthan gum or an inert gas at 100-140°C temperature for ≥ 30 min.

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